

CLAIMS

1. Sweet of boiled sugar type, characterized in that it exhibits a rough texture intended for the treatment of halitosis.  
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2. Sweet according to Claim 1, characterized in that it comprises a crystalline ingredient capable of conferring on it a rough texture intended for the treatment of halitosis.  
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3. Sweet according to Claim 2, characterized in that the said crystalline ingredient exhibits a particle size of greater than 200 microns and preferably of greater than 400 microns and a melting point of greater than 110°C.  
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4. Sweet according to either one of Claims 2 and 3, characterized in that the said crystalline ingredient is chosen from the group consisting of mannitol, maltitol, erythritol, isomalt, anhydrous lactitol, sucrose, anhydrous dextrose, lactose, anhydrous trehalose, mannose, galactose, xylose and cyclodextrins.  
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5. Process for the preparation of a sweet of boiled sugar type, characterized in that it comprises the following stages:  
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  - cooking a carbohydrate or a mixture of carbohydrates at atmospheric pressure at a temperature sufficient to allow vitrification of the massecuite when it is cooled;
  - addition to the massecuite of a crystalline ingredient capable of conferring on the sweet a rough texture intended for the treatment of  
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- 35

halitosis.

6. Process according to Claim 5, characterized in  
that the carbohydrate in the mixture of  
5 carbohydrates is chosen from the group consisting  
of sucrose and glucose syrup mixtures, sucrose,  
glucose syrup and water mixtures, maltitol syrups,  
sorbitol syrups, hydrogenated glucose syrups,  
mannitol or isomalt and hydrogenated glucose  
10 syrups, mannitol or isomalt and maltitol syrups,  
isomalt and water, isomalt, polydextrose and  
water, and hydrogenated or nonhydrogenated  
dextrins.

15 7. Process according to Claim 5, characterized in  
that the carbohydrate or the mixture of  
carbohydrates comprises a maltitol or isomalt  
syrup.

20 8. Process according to any one of Claims 5 to 7,  
characterized in that the crystalline ingredient  
capable of conferring a rough texture on the sweet  
has a mean particle size of greater than  
200 microns and preferably of greater than  
25 400 microns and a melting point of greater than  
110°C.

9. Process according to any one of Claims 5 to 8,  
characterized in that the said ingredient is a  
30 crystalline polyol.

10. Use of a sweet according to any one of Claims 1 to  
4 or prepared by a process according to any one of  
Claims 5 to 9 for the treatment of halitosis.